



Natural Dyed Easter Eggs



Grandma Vi's Natural Dyed Easter Eggs

6 large eggs

4 cups water

Yellow and red onion skins

String

Bring water to a boil.

While waiting for the water to boil (or do some ahead of time), put eggs in onion skins, wrap the string all around the eggs to hold the skins in place.

When the water is ready, gently place the eggs in the water. Bring it back to a boil. Then turn down and let simmer for 15-20 minutes.

Cool eggs and unwrap.

For variations:

Hard boil the eggs and cool.

Use water from freshly cooked beets or cranberries for pink dye.

Use green beans or broccoli water for light green dye.

Use the water right away or save in frig. a day or two until ready to dye eggs.

Add 1T vinegar to the veggie water. Place the cooked eggs in and soak. When they have turned color, take them out.

You can boil eggs in tea water, use raspberry tea for pink, black tea for brown.

Boiling with spinach leaves, they will turn them a pretty shade of green.

Soak the cooked eggs in grape juice, they will be light lavender.

Pomegranate juice will give them a great shade of dark pink.

www.pattysplants.com or e-mail to patty@pattysplants.com